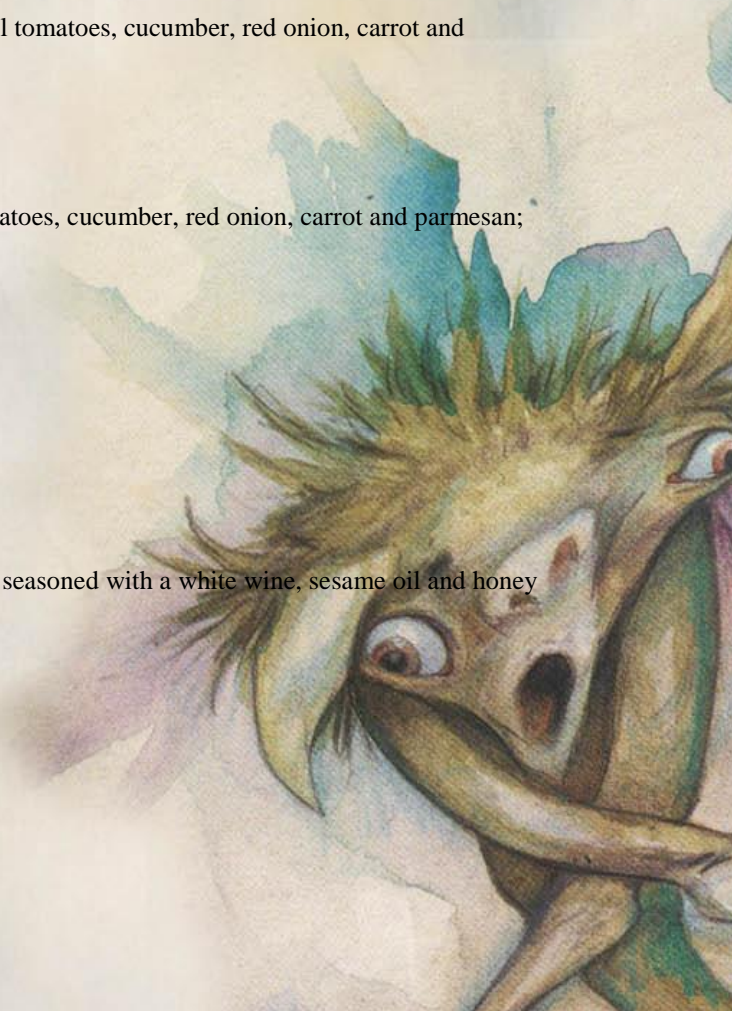


Goblins Winter Menu

Starters

- ***Creamy Butternut Soup*** served with ciabatta toast
R40.00
- ***Mussels*** in a white wine, thyme and garlic crème
R50.00
- ***Green Curry Mussels Pot*** with Bread
R50.00
- ***Peri Peri chicken livers*** with melba toast and greens
R46.00
- ***Snails & Titchi*** drenched in a blue cheese sauce and topped with melted cheddar
R55.00
- ***Spicy Beef Salad*** with mixed greens, cocktail tomatoes, cucumber, red onion, carrot and parmesan; topped with sliced tangy spiced steak.
R56.00
- ***Chicken Salad*** with mixed greens, cocktail tomatoes, cucumber, red onion, carrot and parmesan; topped with sliced tangy chicken fillet
R56.00
- ***Green Salad***
R50.00
- ***Vegetable Salad*** with deep fried haloumi, and seasoned with a white wine, sesame oil and honey sauce
R50.00



Mains

- **Beef Fillet** served with a homemade chilli chocolate sauce or sweet chilli sauce, served with beetroot, roast potatoes and veg.

R99.00

- **Tender Bovine** 300g fusion port marinated, braised sirloin topped with a sweet red wine onion sauce served with mushrooms.

R100.00

- **Slow Roasted Lamb Shank** in a red wine gravy and topped with toasted almonds; served with mash.

R120.00

- **Curry Sirloin** served with yellow rice and creamed spinach.

R85.00

- **Grilled Alaskan Salmon** served with capers and crispy bacon, topped with a white wine sauce, with roasted baby potatoes.

R95.00

- **Green Chicken Curry** with micro greens; served on a bed of yellow rice.

R85.00

Vegetarian Dishes

- **Vegetable Pancakes** Deluxe roasted peppers with cubed butternut, feta, caramelized onions and roasted pine nuts. Topped with a cheese sauce.

R65.00

- **Tagliatella** in a creamy mushroom and brandy sauce topped with parmesan cheese.

R60.00

- **Penne Arrabiatta** served in a spicy creamy tomato sauce

R60.00



Desserts

- **Malva Pudding** served with custard

R35.00

- **Old Cape Brandy Pudding** served with custard

R35.00

- **Dark Chocolate pudding** served with ice-cream

R33.00

- **Pumpkin Fritters** served with Amarula cream and ice-cream

R35.00

- **B1 Cake** A rich moist chocolate cake with caramel centre, covered with a parrisienne chocolate cream and coated with our B1 chocolate sauce.

R33.00

- **Wow Wow Cake** Layers of Japanaise (Meringue mixed with almonds) and nougat cream, topped with chocolate shavings.

R33.00

Fairy fairy Important: Kindly remember to be especially sensitive to the Fairies and Goblins, who are secretly hiding in our gardens and in the restaurant who've help create and are a reflection of the love and light that has gone into this magical country hideaway.

NOW, please take this opportunity to sit back, relax and enjoy quality time spent with your loved ones and the beautiful setting around you!

**Thank you for visiting the
Goblins Cove Restaurant!**

